

## **Bai Sach Chrouk / Coconut Pork**

**Recipe by Chef Nite Yun**

<https://www.nyumbai.com/>

### **Chef's Notes:**

Slices of pork soak up a coconut milk marinade overnight, then are quickly seared and served with rice. You can't get much simpler than that! The coconut milk tenderizes the pork and gives it a bit of sweetness; once you toss the slices on the grill, the sugars will caramelize and the most amazing aroma will call everyone to the table. It's because this dish is so simple yet so satisfying that I fell in love with it when I was in Cambodia; it's usually eaten for breakfast but of course you can have it any time of the day. It's best to marinate the pork overnight, but if you're short on time, you can get away with giving the pork just a two-hour dip in the coconut milk.

**Serves 6**

(For 3 servings, cut the ingredients in half)

### **Ingredients:**

- 2 (19-ounce / 560 milliliters) cans coconut milk
- 1 ¼ cups (330 grams) soy sauce, preferably Golden Mountain (see note page 000)
- ½ cup (65 grams) chopped garlic
- 3 teaspoons (7 grams) ground black pepper
- ½ cup packed (100 grams) brown sugar
- About 2 tablespoons (20 grams) kosher salt
- 4 pounds (1,814 grams) pork loin, cut into ¾-inch slices (ask the butcher to slice it for you)
- Canola oil
- 6 Crispy Eggs
- Steamed jasmine rice
- Cucumber Relish

### **Steps:**

1. In a large bowl, mix together the coconut milk, soy sauce, garlic, pepper, brown sugar, and salt. Add the pork to the marinade, being sure to separate the slices so each piece is completely submerged in the liquid. Place in the refrigerator and marinate overnight.
2. Place a large skillet over medium heat and add a tablespoon or so of oil. When the oil begins to shimmer, carefully slide in a few slices of pork. Fry for 2 minutes on each side, then remove from the pan and set aside. Repeat with the remaining pork.
3. Serve with the crispy eggs, jasmine rice, and cucumber relish.

**Cooking demonstration with Menlo Park Library, April 12, 2023**

<https://www.menlopark.gov/library>

## **Cucumber Relish:**

### **Ingredients:**

- ½ cup rice vinegar
- ½ cup sugar
- ¼ cup water
- Pinch salt
- 1 cup thinly sliced cucumber coins (Persian cucumbers)

### **Steps:**

1. Mix all ingredients except for cucumber until sugar dissolves.
2. Place cucumber in brine let set for at least 15 minutes (the longer, the better).